

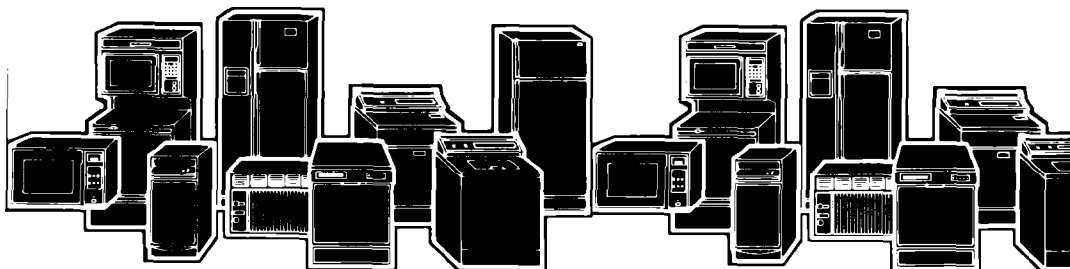
use & care guide



ELECTRIC RANGE

Self-Cleaning
Model
RF3600XX

ashers, Clothes Dryers, Freezers, Refrigerator-Freezers, Ice Makers, Dishwashers, Built-In Ovens and Surface Units, Ranges, Microwave Ovens, Trash Compactors



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Before you use your range

You are responsible for:

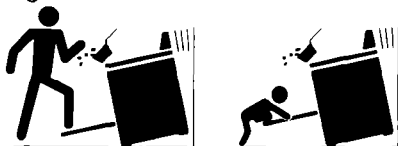
- Reading and following all safety precautions in this Use and Care Guide.
- Installing and leveling the range on a floor strong enough to support its weight, and where it is protected from the elements. (See the Installation Instructions.)
- Making sure the range is not used by anyone unable to operate it properly.
- Properly maintaining the range.
- Using the range only for jobs expected of a home range.
- Making sure the range is secured by a properly installed anti-tip bracket, with a rear leveling leg positioned under bracket.

IMPORTANT SAFETY INSTRUCTIONS

⚠ WARNING

To reduce the risk of fire, electrical shock, injury to persons, or damage when using the range, follow basic precautions, including the following:

- Read all instructions before using the range.
- Install or locate the range only in accordance with the provided Installation Instructions. It is recommended that the range be installed by a qualified installer. The range must be properly connected to electrical supply and grounded.



- To reduce the risk of tipping of the appliance, the appliance must be secured by a properly installed anti-tip bracket. To check if the bracket is installed properly, remove the lower panel (see page 22) and verify that the anti-tip bracket is engaged.
- Do not use the range for warming or heating the room. Persons could be burned or injured, or a fire could start.
- Do not leave children alone or unattended in area where the range is in use. They should never be allowed to sit or stand on any part of the range. They could be burned or injured.
- Do not wear loose or hanging garments when using the range. They could ignite if they touch a hot surface unit or heating element and you could be burned.
- Do not repair or replace any part of the range unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Do not store flammable materials in or near the range. They could explode or burn.
- Do not use water on grease fires.
- Never pick up a flaming pan. Smother flaming pan on cooktop by covering with a well-fitted lid, cookie sheet or flat tray. Flaming grease outside of pan can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam-type extinguisher.
- Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or bulky cloth for a potholder. They could catch on fire.
- Select a pan with a flat bottom that is about the same size as the surface unit. If pan is smaller than the surface unit, some of the heating element will be exposed and may result in the igniting of clothing or potholders. Correct pan size also improves cooking efficiency.
- Never leave surface units unattended at high heat settings. A boil-over could result and cause smoking and greasy spill-overs that may ignite.
- Make sure the reflector bowls are in place during cooking. Cooking without reflector bowls may subject the wiring and components underneath them to damage.
- Do not line reflector bowls with aluminum foil or other liners. Improper installation of these liners may result in a risk of electric shock or fire.
- Check to be sure glass cooking utensils are safe for use on the cooktop. Only certain types of glass, glass-ceramic, ceramic, earthenware or other glazed utensils are suitable for cooktops without breaking due to the sudden change in temperature.

continued on next page

- Turn pan handles inward, but not over other surface units. This will help reduce the chance of burns, igniting of flammable materials, and spills due to bumping of the pan.
- Do not soak removable heating elements in water. The element will be damaged and shock or fire could result.
- Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
- Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
- Keep range vents unobstructed.
- Always position oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
- Do not clean door seal. It is essential for a good seal. Care should be taken not to rub, damage, or move the seal. Clean only parts recommended in this Use and Care Guide.
- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Before self-cleaning the oven, remove broiler pan, broiler grid, oven racks and other utensils. Do not use your oven to clean miscellaneous parts.
- Do not store things children might want above the range. Children could be burned or injured while climbing on it.
- Do not touch surface units, areas near units, heating elements or interior surfaces of oven. Surface units and heating elements may be hot even though they are dark in color. Areas near surface units and interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units, areas near units, heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the range may become hot enough to cause burns; such as, the oven vent opening, the surface near the vent opening, the cooktop, and the oven door.

• **FOR YOUR SAFETY •**

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE. THE FUMES CAN CREATE A FIRE HAZARD OR EXPLOSION.

– **SAVE THESE INSTRUCTIONS** –

Thank you for buying a Whirlpool appliance. Please complete and mail the Owner Registration Card provided with this product. Then complete the form below. Have this information ready if you need service or call with a question.

- Copy model and serial numbers from plate (behind the oven door on the oven frame) and purchase date from sales slip.
- Keep this book and the sales slip together in a handy place.

Model Number _____

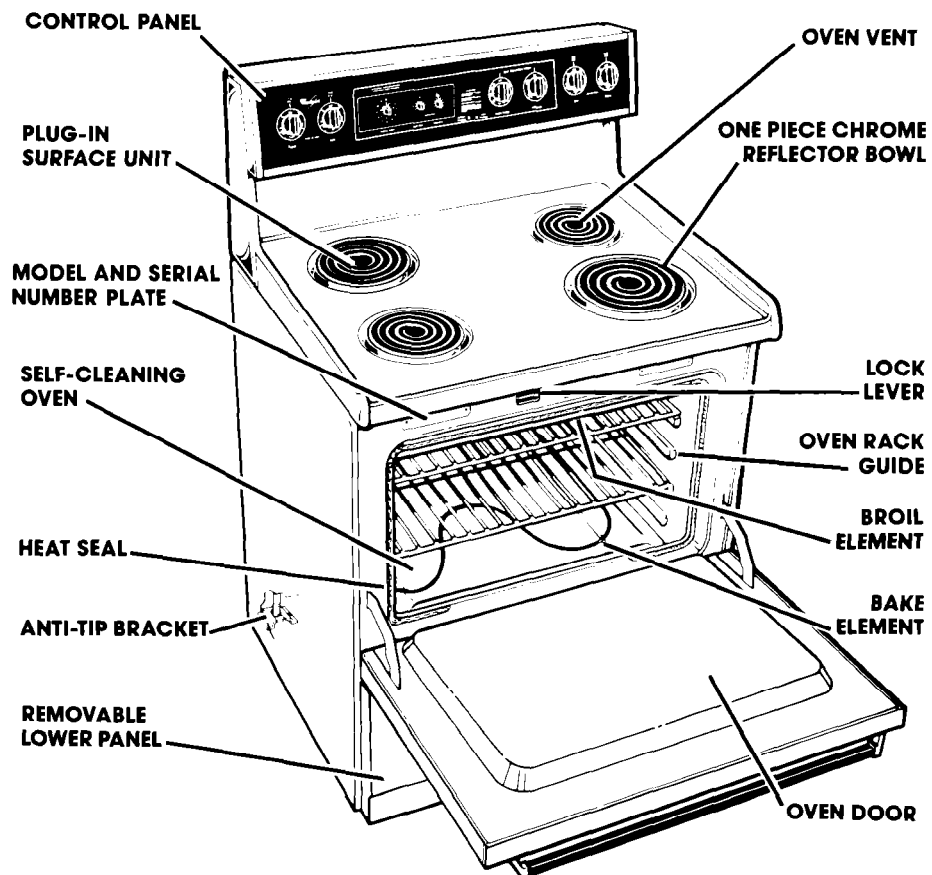
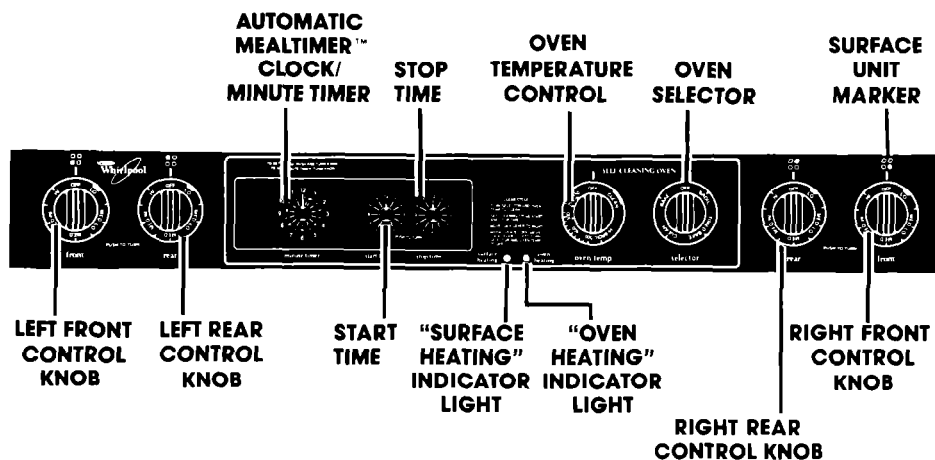
Serial Number _____

Purchase Date _____

Service Company Phone Number _____

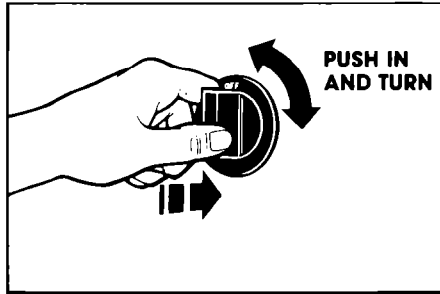
Parts and features

Model RF3600XX



Using your range

Using the Surface Units



Control knobs must be pushed in before turning them to a setting. They can be set anywhere between HI and OFF.

Surface Unit Markers

The solid dot in the surface unit marker shows which surface unit is turned on by that knob.

Surface Heating Indicator Light

The SURFACE HEATING Indicator Light on the control panel will glow when a surface unit is on.

⚠ WARNING

Burn and Fire Hazard

Be sure all control knobs are turned to OFF and all indicator lights are OFF when you are not cooking. Someone could be burned or a fire could start if a surface unit is accidentally left ON.

Until you get used to the settings, use the following as a guide. For best results, start cooking at the high settings; then turn the control knob down to continue cooking. Turn on the surface unit only after placing filled pan on unit.

Use HI to start foods cooking; to bring liquids to a boil.

Use MED-HI to hold a rapid boil; to fry chicken or pancakes.

Use MED for gravy, puddings and icing; to cook large amounts of vegetables.

Use MED-LO to keep food cooking after starting it on a higher setting.

Use LO to keep food warm until ready to serve. Set the heat higher or lower within the LO band to keep food at the temperature you want.

Cookware

There is no one brand of utensil that is best for all people. Knowing something about pan materials and construction will help you select the right cooking utensils for your needs.

1. Use only flat-bottomed utensils that make good contact with the surface units. To check the flatness of a utensil:
 - Turn it over and check the bottom of the pan by placing a ruler across it.
 - Rotate the ruler in all directions. There should be no gaps between the pan and the ruler.

2. The pan should have straight sides and a tight-fitting lid.
3. Choose medium to heavy gauge (thickness) pans that are fairly lightweight. Remember that a very heavy pan will be even heavier when filled with food.
4. The pan material (metal or glass) affects how fast heat transfers from the surface unit through the pan material and how evenly heat spreads over the pan bottom.
5. Handles should be made of a sturdy, heat-resistant material and be securely attached to the pan.

⚠ WARNING

Burn, Personal Injury and Product Damage Hazard

- If the pan is too small for the surface unit, you could be burned by the heat from the exposed section of the surface unit. Use correctly sized cooking utensils to prevent injury.
- Not all glass, glass-ceramic, ceramic, earthenware and other glazed utensils are safe for cooktop cooking. Some will crack or break with sudden temperature changes, which could result in personal injury.
- If a surface unit stays red for a long time, the bottom of the pan is not flat enough or is too small for the surface unit. Prolonged usage of incorrect utensils for long periods of time can result in damage to the surface unit, cooktop, wiring and surrounding areas. To prevent damage, use correct utensils, start cooking on HI and turn control down to continue cooking.
- Do not leave an empty utensil, or one which has boiled dry, on a hot surface unit. It can overheat and may damage the utensil or surface unit.
- Do not use canners, woks and specialty utensils with rounded, warped, ridged or dented bottoms. These could cause severe overheating which damages the utensil and/or surface unit.

Home Canning Information

To Protect Your Range:

- 1.** Use flat-bottomed canners for best results. Do not use canners with dented or ridged (porcelain enamel-ware) bottoms. They do not make good contact with the surface unit and cause severe over-heating which damages the cooktop.
- 2.** For best results, use a canner which can be centered over the surface unit. Large diameter canners, if not properly centered, trap heat and can cause damage to the cooktop.
- 3.** Do not place canner on two surface units at the same time. Excessive heat build-up will damage the cooktop.
- 4.** Alternate surface units. This allows the surface units to cool down between batches.
- 5.** Start with hot water. This reduces the time the control is set on high. Reduce heat setting to lowest position needed to keep water boiling.
- 6.** Keep reflector bowls clean for best heat reflection.
- 7.** To prolong the life of the elements:
 - Prepare small batches at a time.
 - Do not use elements for canning all day.

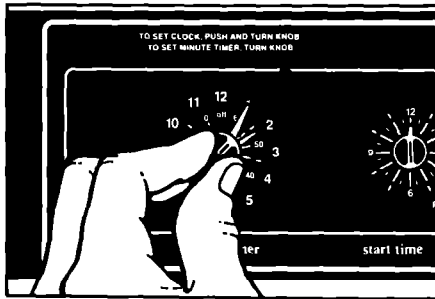
Optional Canning Kit (Part No. 242905)

The large diameter of most water-bath or pressure canners combined with high heat settings for long periods of time can shorten the life of regular surface units and cause damage to the cooktop.

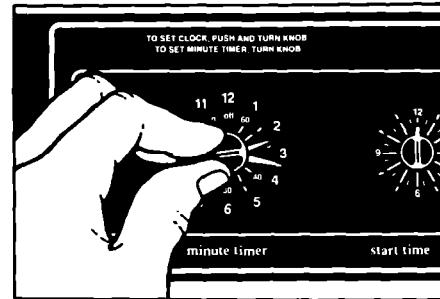
If you plan to use the cooktop for canning, we recommend the installation of a Canning Kit. Order the kit from your Whirlpool dealer or authorized WhirlpoolSM service company.

Setting the Clock

Push in and turn the Minute Timer Knob to set the Clock.



1. Push in Minute Timer Knob and turn clockwise until clock shows the right time of day.

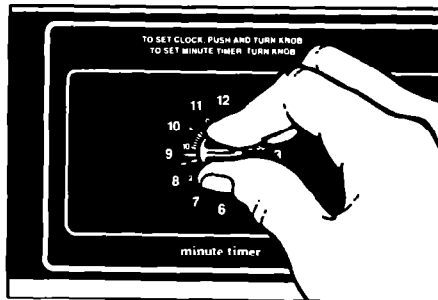


2. Let the Minute Timer Knob pop out. Turn clockwise until Minute Timer hand points to OFF. The clock setting will change if you push in the knob when turning.

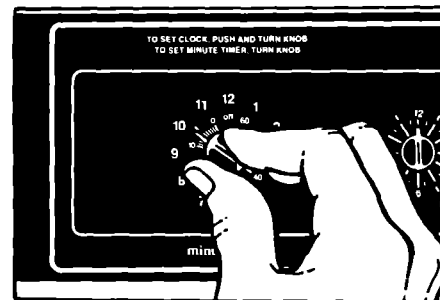
Using the Minute Timer

The Minute Timer does not start or stop the oven. It works like a kitchen timer. Set it in minutes up to an hour. You will hear a buzzer when the set time is up.

DO NOT PUSH IN THE KNOB when setting the Minute Timer.



1. Without pushing it in, turn the Minute Timer Knob until the timer hand passes the setting you want.



2. Without pushing in, turn the knob back to the setting you want. When the time is up, a buzzer will sound. To stop the buzzer, turn the Minute Timer hand to OFF.

PUSHING IN AND TURNING THE MINUTE TIMER KNOB CHANGES THE CLOCK SETTING.

Baking or Roasting

Setting the Oven Controls

1. Position the racks properly **before** turning on the oven. **To change rack position**, lift rack at front and pull out. For information on positioning racks, see "How To Position Racks and Pans" on page 11.

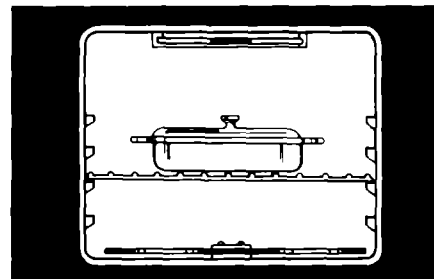


2. Set the Oven Selector to BAKE.



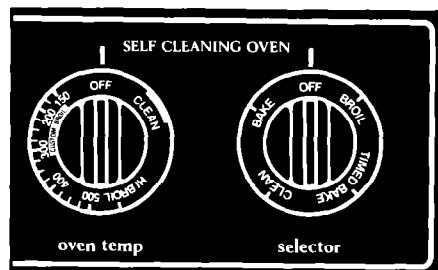
3. Set the Oven Temperature Control to the baking temperature you want. The OVEN HEATING Indicator Light will come on. The oven is preheated when the OVEN HEATING Indicator Light first goes off.

NOTE: Do not preheat oven when roasting or cooking items such as casseroles.



4. Put food in the oven. During baking, the elements will turn on and off to keep the oven temperature at the setting. The OVEN HEATING Indicator Light will turn on and off with the elements.

The top element helps heat during baking, but does not turn red.



5. When baking is done, turn **both** the Oven Selector and Oven Temperature Control to OFF. The OVEN HEATING Indicator Light will go off.

How To Position Racks and Pans

The racks should be placed so the top of the food will be centered in the oven. Always leave at least 1½ to 2 inches (4-5 cm) between the sides of the pan and the oven walls and other pans.

For proper cooking, follow these guidelines for specific foods:

- Angel and bundt cake pans, yeast breads, frozen pies, large roasts and turkeys – place rack on lowest level
- Casseroles, muffins, most quick breads and meats – place rack on second level from bottom
- Cookies, biscuits, cakes and non-frozen pies – place rack on second or third level from bottom

When baking on two racks, arrange racks on bottom and third level from bottom.

⚠ WARNING

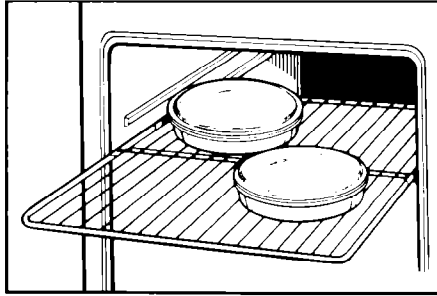
Fire and Personal Injury Hazard

- **Always position oven racks in desired location before turning oven on. Be sure the racks are level.**
- **If racks must be moved while oven is hot, use potholders or oven mitts to protect hands.**
- **Do not let potholders or oven mitts contact hot heating elements.**
- **Always use a dry potholder or oven mitt to change racks or handle utensils in the oven. Do not use a damp potholder or oven mitt. Steam burns could result.**

Failure to follow the above precautions may result in fire or personal injury.

The hot air must circulate around the pans in the oven for even heat to reach all parts of the oven.

For Best Air Circulation:



- Place the pans so that one is not directly over the other.
- Allow 1½-2 inches (4-5 cm) of space around each pan and between pans and oven walls.
- Use only one cookie sheet in the oven at one time.

Use the following as a guide to determine where to place the pans.

One Pan

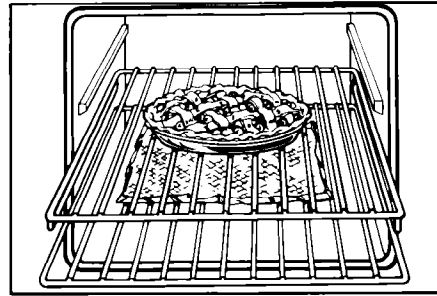
Place in the center of the oven rack.

Two Pans

Place in opposite corners of the oven rack.

NOTE: "Oven peeking" may cause heat loss, longer cooking times and unsatisfactory baking or roasting results. Rely on your timer.

How to Use Aluminum Foil for Baking:



Use aluminum foil to catch spill-overs from pies or casseroles.

- Place the foil on the oven rack below the rack with the food. The foil should have the edges turned up and be about 1 inch (3 cm) larger all around than the dish holding the food.
- Do not cover the entire rack with aluminum foil. It will reduce air circulation and cause poor cooking results.

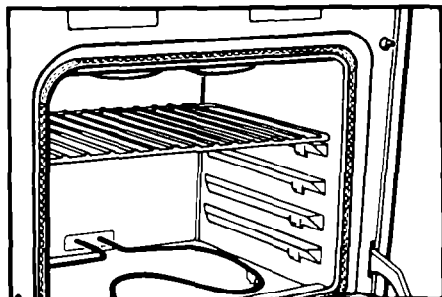
⚠ WARNING

Electrical Shock, Fire and Product Damage Hazard

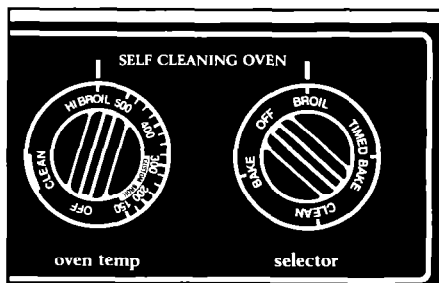
- **Do not allow foil to touch the heating elements because it will damage them and could result in shock or fire hazard.**
- **Do not line oven bottom with foil or other liners. Poor baking will result.**

Broiling

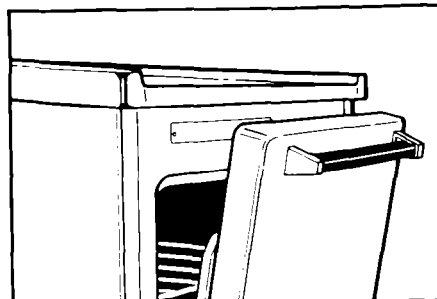
Setting the Oven Controls



1. Position the rack properly **before** turning on the oven. The oven rack should be positioned so that the surface of the food is at least 3 inches (7.4 cm) away from the broil element.
2. Put the broiler pan and food on the rack.



4. Set the Oven Selector and Oven Temperature Control to BROIL. The OVEN HEATING Indicator Light will come on.
NOTE: Do not preheat oven when broiling.
5. When broiling is done, turn **both** the Oven Selector and Oven Temperature Control to OFF. The OVEN HEATING Indicator Light will go off.



3. Close the door to the Broil Stop position (open about 4 inches, 10.2 cm). The door will stay open by itself.

NOTE: The door must be partly open whenever the oven is set to BROIL. Leaving the door open allows the oven to maintain proper temperatures.

Custom Broil

- If food is cooking too fast, turn the Oven Temperature Control **counterclockwise** until the OVEN HEATING Indicator Light goes off.
- If you want the food to broil slower from the start, set the Oven Temperature Control between 150° and 325°F (65.5° and 162.7°C). The lower the temperature, the slower the cooking.

The Oven Selector must be on BROIL for all broiling temperatures.

Broiling Tips

- Use the broiler pan and grid for broiling. They are designed to drain excess liquid and fat away from the cooking surface to help prevent spatter, smoke or fire.
- Refer to a broiling chart in a reliable cookbook for correct broiling times.
- After broiling, remove the broiler pan from the oven when you remove the food. Drippings will bake on the pan if it is left in the heated oven.

⚠ WARNING

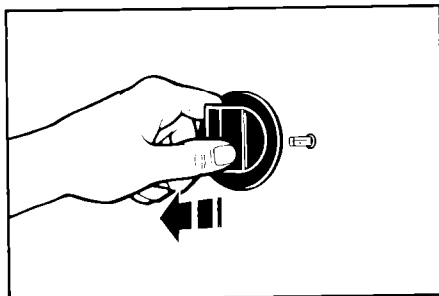
Fire Hazard

- **Place meat the correct distance from the element. Meat placed too close to the element may spatter, smoke, burn or catch fire during broiling.**
- **To ensure adequate grease drainage, do not use cookie sheets or similar pans for broiling. Also, covering the broiler grid with foil is not recommended. Poor drainage of grease may result in fire. If foil is used, cut slits in foil to correspond with all openings in broiler grid. Grease can then drain away and cool in pan.**

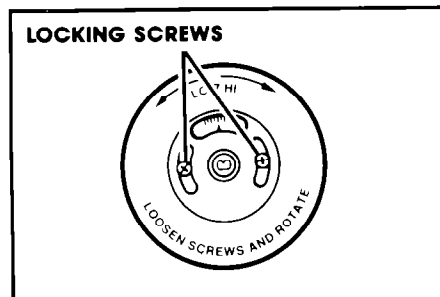
Adjusting the Oven Temperature Control

Does your oven seem hotter or colder than your old oven? The temperature of your old oven may have shifted gradually without your noticing the change. Your new oven is properly adjusted to provide accurate temperatures. But when compared to your old oven, the new design may give you different results.

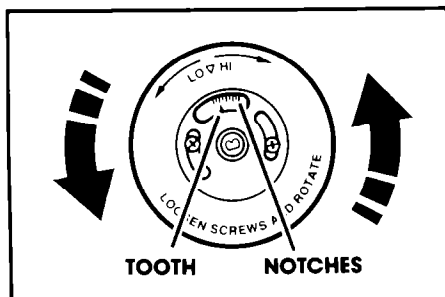
If after using the oven for a period of time, you are not satisfied with the temperature settings, they can be adjusted by following these steps:



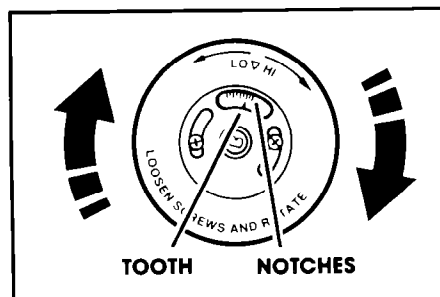
1. Pull the Oven Temperature Control Knob straight off.



2. Loosen the locking screws inside the control knob. **Note the position of the notches.**



3. To lower the temperature, move the tooth a notch closer to LO. Each notch equals about 10°F (5°C).



4. To raise the temperature, move the tooth a notch closer to HI. Each notch equals about 10°F (5°C).

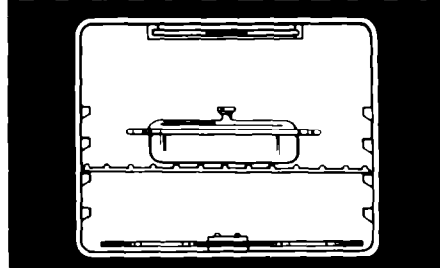
Tighten the locking screws and replace the control knob.

Using The Automatic MEALTIMER™ Clock

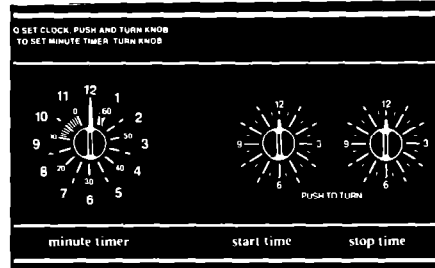
The automatic MEALTIMER™ Clock is designed to turn the oven on and off at times you set, even when you are not around.

Automatic baking is ideal for foods which do not require a preheated oven, such as meats and casseroles. **Do not use the automatic cycle for cakes, cookies, etc...undercooking will result.**

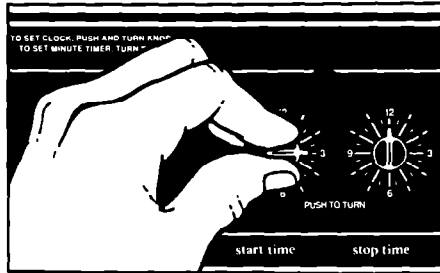
To delay start and stop automatically:



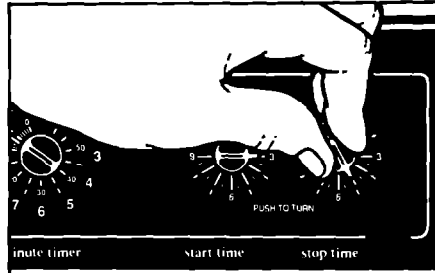
1. Position the oven rack(s) properly and place the food in the oven.



2. Make sure the clock is set to the right time of day.



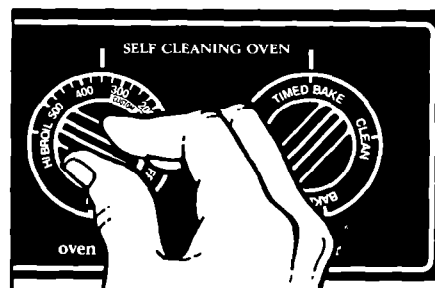
3. Push in and turn the Start Time Knob **clockwise** to the time you want baking to start.



4. Push in and turn the Stop Time Knob **clockwise** to the time you want the oven to shut off.



5. Set the Oven Selector to TIMED BAKE.



6. Set the Oven Temperature Control to the baking temperature you want. The oven will now start and stop automatically. The OVEN HEATING Indicator Light will come on.
7. After baking is done or to stop the oven before preset time, turn both the Oven Selector and the Oven Temperature Control to OFF.

To start baking now and stop automatically:

To start baking now and stop automatically:

1. Position rack(s) properly and place food in the oven.
2. **Make sure the clock is set to the right time of day.**
3. Push in and turn the Stop Time Knob **clockwise** to the time you want the oven to shut off. Make sure the Start Time Knob is out.
4. Set the Oven Selector to TIMED BAKE.
5. Set the Oven Temperature Control to the baking temperature you want.
6. **After baking is done or to stop the oven before the preset time,** turn both the Oven Selector and the Oven Temperature Control to OFF.

⚠ WARNING

To avoid sickness and food waste when using the MEALTIMER™ control:

- Do not use foods that will spoil while waiting for cooking to start, such as dishes with milk or eggs, cream soups, and cooked meats or fish. Any food that has to wait for cooking to start should be very cold or frozen before it is put in the oven. **MOST UNFROZEN FOODS SHOULD NEVER STAND MORE THAN TWO HOURS BEFORE COOKING STARTS.**
- Do not use foods containing baking powder or yeast when using delay start. They will not rise properly.
- Do not allow food to remain in oven for more than two hours after end of cooking cycle.

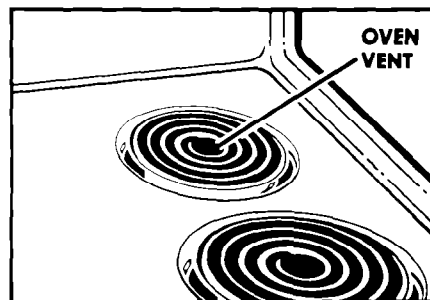
The Oven Vent

Hot air and moisture escape from the oven through a vent under the right rear surface unit. You can cook on the unit, or keep food warm on it while the oven is on.

⚠ WARNING

Burn Hazard

If you leave a utensil on the right rear surface unit, use potholders when moving it. Pan handles can become hot enough to burn. Plastic utensils left over the vent can melt.



The vent is needed for air circulation. **Do not block the vent.** Poor baking can result.

Caring for your range

Control Panel and Knobs



⚠ WARNING

Burn and Electrical Shock Hazard

Make sure all controls are OFF and the range is cool before cleaning. Failure to do so can result in burns or electrical shock.

1. Turn control knobs to the OFF position.
2. Pull control knobs straight off.
3. Use warm soapy water or spray glass cleaner, and a soft cloth, to wipe the control panel. Rinse and wipe dry.
4. Wash control knobs in warm soapy water. Rinse well and dry. Do not soak.
5. Replace control knobs by pushing them firmly into place.

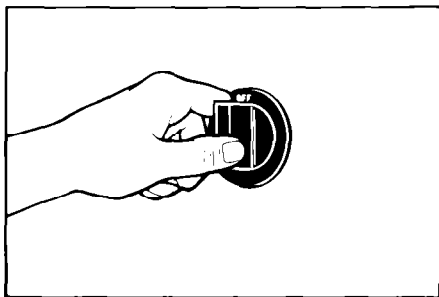
NOTE: When cleaning, never use steel wool, abrasives, or commercial oven cleaners which may damage the finish. After cleaning, make sure all control knobs point to the OFF position.

Surface Units and Reflector Bowls

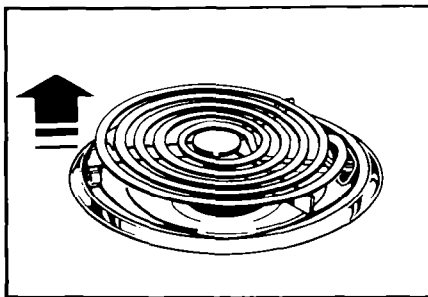
Removing

⚠ WARNING

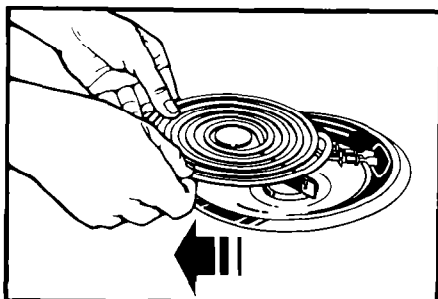
Burn and Electrical Shock Hazard
Make sure all surface units are **OFF** before removing surface units and reflector bowls. Failure to do so can result in burns or electrical shock.



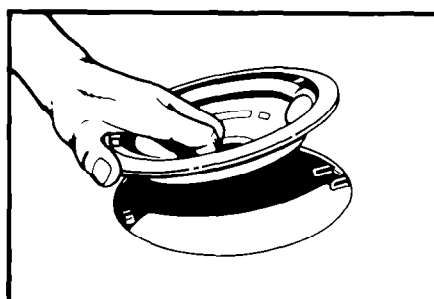
1. Turn off all surface units.



2. Lift the edge of the unit, opposite the receptacle, just enough to clear the element hold down clip and the reflector bowl.



3. Pull the surface unit straight away from the receptacle.



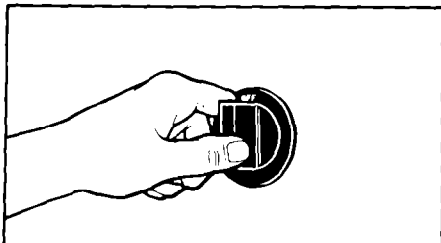
4. Lift out the reflector bowl. See "Cleaning Chart" on page 26 for cleaning instructions.

Replacing

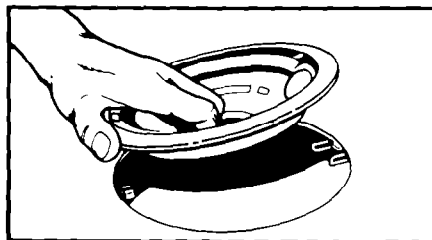
⚠ WARNING

Burn, Electrical Shock and Fire Hazard

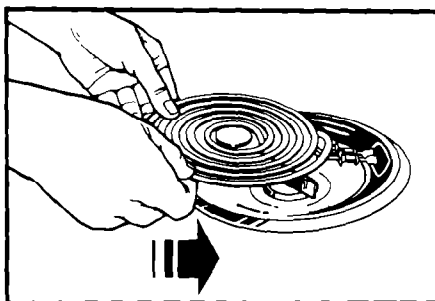
- Make sure all surface units are OFF before replacing surface units and reflector bowls. Failure to do so can result in burns or electrical shock.
- Do not line the reflector bowls with foil. Fire or electrical shock could result.



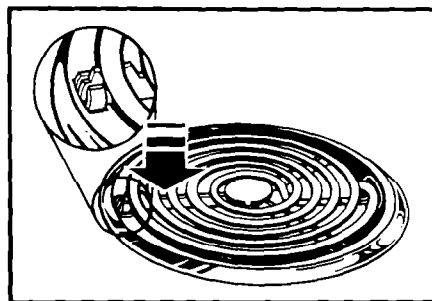
1. Turn off all surface units.



2. Line up openings in the reflector bowl with the surface unit receptacle and the element hold down clip.



3. Hold the surface unit as level as possible with the terminal just started into the receptacle. Push the surface unit terminal into the receptacle.



4. When terminal is pushed into the receptacle as far as it will go, push down the edge of the surface unit opposite the receptacle. The element hold down clip will keep the surface unit from moving around.

NOTE: Reflector bowls reflect heat back to the utensils on the surface units. They also help catch spills. When they are kept clean, they reflect heat better and look new longer.

If a reflector bowl gets discolored, some of the utensils may not be flat enough, or some may be too large for the surface unit. In either case, some of the heat that's meant to go into or around a utensil goes down and heats the reflector bowl. This extra heat can discolor it.

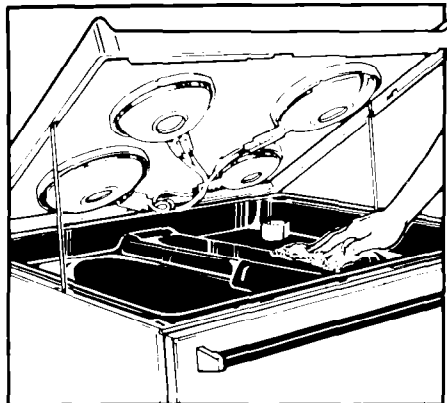
Lift-Up Cooktop

1. Lift front of cooktop at both front corners until the support rods lock into place.

⚠ WARNING

Personal Injury and Product Damage Hazard

- Be sure both support rods are fully extended and in the locked position. Failure to do so could result in personal injury from the cooktop accidentally falling.
- Do not drop the cooktop. Damage can result to the porcelain and the cooktop frame.

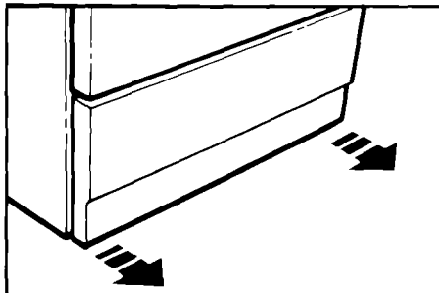


2. Wipe with warm soapy water. Use a soapy steel wool pad on heavily soiled areas.
3. To lower the cooktop, lift cooktop from both sides while pressing the support rods back to unlock them. Lower the cooktop into place.

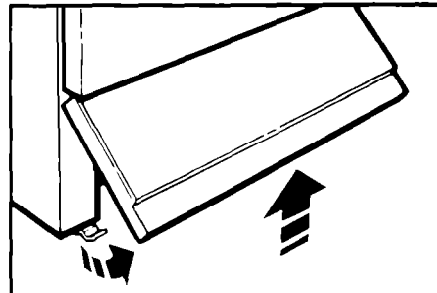
The Lower Panel

The lower panel can be removed to help make it easier to clean under the range and to check for installation of the anti-tip bracket.

To remove the lower panel:

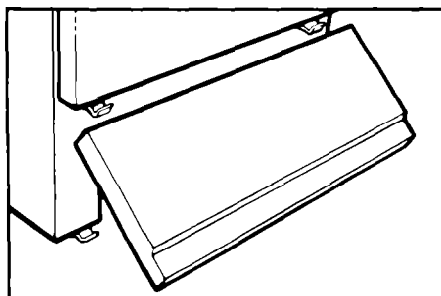


1. Pull out bottom of panel.

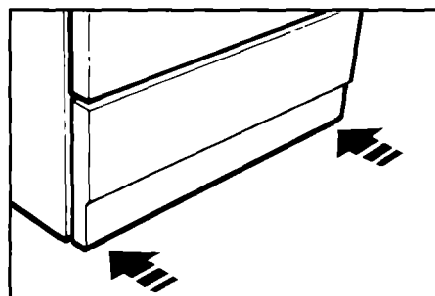


2. Slightly swing out and lift panel to remove from top clips.

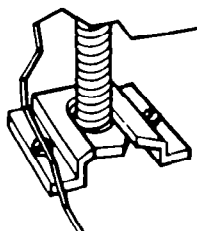
To replace the lower panel:



1. Place notches in top of panel over the top clips.



2. Swing down and push bottom of panel to secure bottom clips.



To verify the anti-tip bracket is engaged:

- Remove the lower panel.
- Look to see if the anti-tip bracket is attached to floor with screws.
- Make sure one rear leveling leg is positioned under the anti-tip bracket.
- See Installation Instructions for further details.

Using the Self-Cleaning Cycle

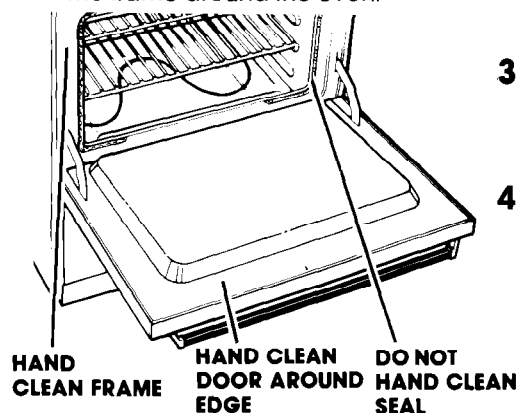
The Self-Cleaning cycle uses **very high heat** to burn away soil. Before you start, make sure you understand exactly how to use the Self-Cleaning cycle safely.

Before You Start

1. Clean the areas shown by hand.

They do not get hot enough during the Self-Cleaning cycle for soil to burn away. Use hot water and detergent or a soapy steel wool pad on...

- The inside of the door. (The center area of the door does not need to be hand cleaned.)
- The frame around the oven.



DO NOT clean, move or bend the fiberglass seal. Poor cleaning and poor baking will result.

2. Remove the broiler pan and any pots and pans you may have stored in the oven.

NOTE: The broiler pan (without grid) can be cleaned in the oven only if most of the soil has been removed by hand-cleaning or a dishwasher. The chrome broiler grid will discolor if cleaned in the Self-Cleaning cycle.

3. Wipe out any loose soil or grease. This will help reduce smoke during the Self-Cleaning cycle.

4. If you want the oven racks to remain shiny, remove from the oven and clean by hand. Otherwise, put oven racks on second and fourth guides (guides are counted from bottom to top). After racks are cleaned in the Self-Cleaning cycle, they become harder to slide. See chart on page 26. **Chrome reflector bowls must not be cleaned in the oven. They will discolor.**

Turn on the vent hood or other kitchen vent during the Self-Cleaning cycle. This will help remove heat and odors that are normal during the cycle.

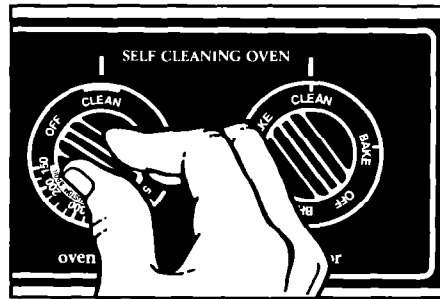
⚠ WARNING

Personal Injury and Product Damage Hazard

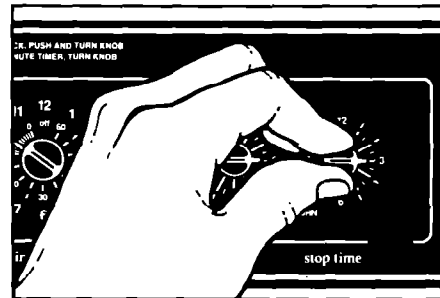
- Do not touch the oven during the Self-Cleaning cycle. It could burn you.
- Do not use commercial oven cleaners in your oven. Cleaners may produce hazardous fumes or damage the porcelain finish.
- Do not force the Lock Lever, you could bend or break it. The lever is designed to stay locked until the oven is cool enough to safely open. Wait until it moves freely.
- Do not use foil or other liners in the oven. During the Self-Cleaning cycle foil can burn or melt and damage the oven surface.
- Do not block the vent during the Self-Cleaning cycle. Air must move freely for best cleaning results.
- Do not leave plastic utensils near the vent. They may melt.

Setting the Controls

Be sure the kitchen is ventilated during the Self-Cleaning cycle. This will help heat, odors and smoke to disappear from the room as quickly as possible.

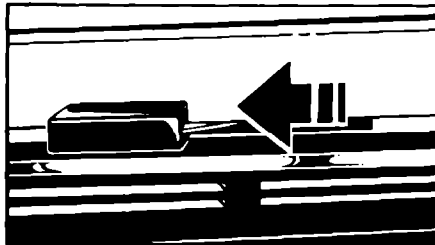


1. Set the Oven Selector and Oven Temperature Control to CLEAN.

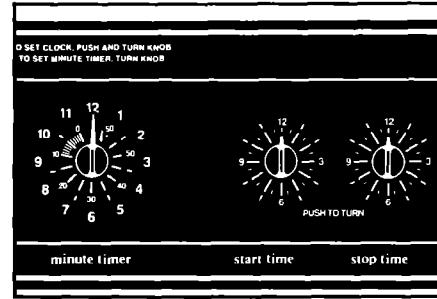


3. Push in and turn the Stop Time Knob **clockwise** 2 or 3 hours.
 - Use 2 hours for light soil.
 - Use 3 hours or more for moderate to heavy soil.

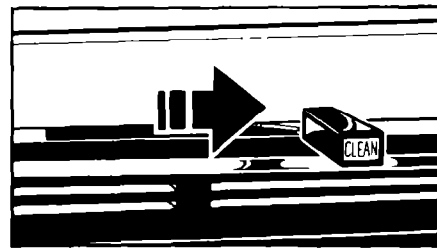
NOTE: Make sure the Start Time Knob is out.



6. After the Self-Cleaning cycle is completed and the oven temperature has dropped below approximately 520°F (271°C), the Lock Lever can be moved back to the left. **DO NOT FORCE IT.** Wait until it moves easily. Turn the Oven Selector and Oven Temperature Control to OFF.



2. Make sure the Clock, Start and Stop Times all have the right time of day.

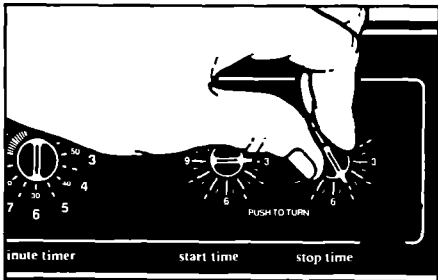
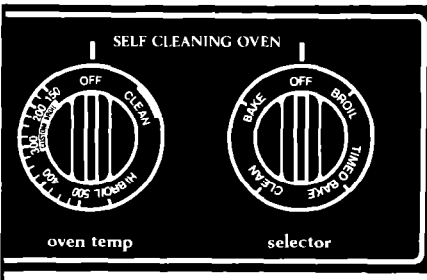


4. Move the Lock Lever to the right – the Clean position. The OVEN HEATING Indicator Light will come on.
5. When the oven temperature exceeds normal baking temperatures, the door can't be opened and the Lock Lever must not be moved.

7. After the oven is cool, wipe off any residue or ash with a damp cloth. If needed, touch up spots with a soapy steel wool pad.

Special Tips

- Keep the kitchen well-ventilated during the Self-Cleaning cycle to help get rid of heat, odors and smoke.
- Clean the oven before it gets heavily-soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.
- If the Self-Cleaning cycle doesn't get the oven as clean as you expected, the cycle may not have been set long enough or you may not have prepared the oven properly. Set the Self-Cleaning cycle longer the next time and hand clean areas noted on page 23.

To stop the Self-Cleaning cycle at anytime:

1. Push in and turn the Stop Time Knob **clockwise** until it points to the right time of day.
2. Turn the Oven Selector and Oven Temperature Control to OFF. When the oven temperature drops below approximately 520°F (271°C), move the Lock Lever back to the left. **DO NOT FORCE IT.** Wait until it moves easily.

WARNING

Burn Hazard

Do not touch the range during the Self-Cleaning cycle. It can burn you.

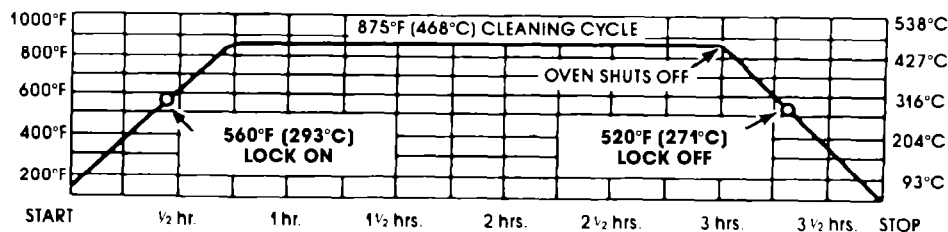
How It Works

During the Self-Cleaning cycle, the oven gets much hotter than it does for baking or broiling...approximately 875°F (468°C). This heat breaks up grease and soil and burns it off.

This graph shows approximate temperatures and times during a Self-Cleaning cycle for 3 hours.

SELF-CLEANING CYCLE – THREE HOUR SETTING

(Approximate Temperatures and Times)



Notice that the heating stops when the 3-hour setting is up, but that it takes longer for the oven to cool down enough to unlock.

Cleaning Chart

PART	WHAT TO USE	HOW TO CLEAN
Exterior surfaces	Warm soapy water and a soft cloth. Non-abrasive plastic scrubbing pad for heavily-soiled areas.	<ul style="list-style-type: none"> • Wipe off regularly when range is cool. • Do not allow food containing acids (such as vinegar, tomato, lemon juice or milk) to remain on surface. Acids may remove the glossy finish. • Do not use abrasive or harsh cleansers.
Surface units	No cleaning required.	<ul style="list-style-type: none"> • Spatters or spills will burn off. • Do not immerse in water.
Chrome reflector bowls	Warm soapy water and a non-abrasive plastic scrubbing pad.	<ul style="list-style-type: none"> • Wash, rinse and dry well. • Clean frequently. • Do not use abrasive or harsh cleansers. • Do not clean in Self-Cleaning Oven.
Control knobs	Warm soapy water and a soft cloth.	<ul style="list-style-type: none"> • Wash, rinse and dry well. • Do not soak.
Control panel	Warm soapy water or spray glass cleaner and a soft cloth.	<ul style="list-style-type: none"> • Wash, rinse and dry well. • Follow directions provided with the cleaner.
Broiler pan and grid	Warm soapy water or a soapy steel wool pad.	<ul style="list-style-type: none"> • Clean after each use. • Wash, rinse and dry well. • Do not clean in Self-Cleaning Oven. (See note on page 23.)
Oven racks	Self-Cleaning cycle.	<ul style="list-style-type: none"> • Leave in oven during Self-Cleaning cycle.
	Warm soapy water or soapy steel wool pads.	<p>OR</p> <ul style="list-style-type: none"> • Wash, rinse and dry. Use soapy steel wool pads for heavily-soiled areas. <p>NOTE: The oven racks will discolor and be harder to slide when left in the oven during the Self-Cleaning cycle. If you want them to stay shiny, remove from the oven and clean by hand. If racks are left in the oven during the Self-Cleaning cycle, apply a small amount of vegetable oil to the sides of the racks to make them easier to slide.</p>
Self-Cleaning Oven	For areas outside the Self-Cleaning area use warm soapy water or soapy steel wool pads.	<ul style="list-style-type: none"> • Follow directions starting on page 23, "Using the Self-Cleaning Cycle." • Do not use commercial oven cleaners. • Do not use foil to line the bottom of your Self-Cleaning Oven.

If you need service or assistance, we suggest you follow these steps:

1. Before calling for assistance...

Performance problems often result from little things you can find and fix without tools of any kind.

If nothing operates:

- Is the power supply cord plugged into a live circuit with the proper voltage? (See Installation Instructions.)
- Have you checked your home's main fuses or circuit breaker box?

If the oven will not operate:

- Is the Oven Selector turned to BAKE or BROIL? If Oven Selector is turned to TIMED BAKE, wait until the start time is reached.
- Is the Oven Temperature Control turned to a temperature setting?
- Is the automatic MEALTIMER™ Clock set correctly?

If surface units will not operate:

- Have you checked your home's main fuses or circuit breaker box?
- Are surface units plugged in all the way?
- Do the control knobs turn?

If surface unit control knob(s) will not turn:

- Did you push in before trying to turn?

If the Self-Cleaning cycle will not operate:

- Are the Oven Selector and Oven Temperature Control set on CLEAN?
- Does the Start Time Dial show the correct time of day? Is the knob all the way out?
- Is the Stop Time Dial set ahead to the time you want the cleaning cycle to stop?
- Is the Lock Lever all the way to the right?

If cooking results aren't what you expected:

- Is the range level?

- Does the oven temperature seem too low or too high? See page 15.
- If needed, have you preheated the oven as the recipe calls for?
- Are you following a tested recipe from a reliable source?
- Are you using pans recommended in the "Cookware" section on page 6?
- If baking, have you allowed 1½ to 2 inches (4-5 cm) on all sides of the pans for air circulation?
- Are the pans the size called for in the recipe?
- Do the cooking utensils have smooth, flat bottoms and fit the surface elements being used?

2. If you need assistance*...

Call Whirlpool COOL-LINE® service assistance telephone number. Dial free from anywhere in the U.S.: 1-800-253-1301

and talk with one of our trained consultants. The consultant can instruct you in how to obtain satisfactory operation from your appliance or, if service is necessary, recommend a qualified service company in your area.

If you prefer, write to:

Mr. Donald Skinner
Director of Consumer Relations
Whirlpool Corporation
2000 M-63
Benton Harbor, MI 49022

Please include a daytime phone number in your correspondence.

3. If you need service*...



Whirlpool has a nationwide network of authorized WhirlpoolSM service companies. Whirlpool service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States. To locate the authorized Whirlpool service company in your area, call our COOL-LINE[®] service assistance telephone number (see Step 2) or look in your telephone directory Yellow Pages under:

APPLIANCES – HOUSEHOLD – ELECTRICAL APPLIANCES –
MAJOR – SERVICE & REPAIR MAJOR – REPAIRING & PARTS
OR
WASHING MACHINES, DRYERS
& IRONERS – SERVICING
WHIRLPOOL APPLIANCES
AUTHORIZED WHIRLPOOL SERVICE
SERVICE COMPANIES
XYZ SERVICE CO
123 MAPLE 999-9999

4. If you need FSP[®] replacement parts*...

FSP is a registered trademark of Whirlpool Corporation for quality parts. Look for this symbol of quality whenever you need a replacement part for your Whirlpool appliance. FSP replacement parts will fit right and work right, because they are made to the same exacting specifications used to build every new Whirlpool appliance.

To locate FSP replacement parts in your area, refer to Step 3 above or call the Whirlpool COOL-LINE service assistance number in Step 2.

5. If you are not satisfied with how the problem was solved*...

- Contact the Major Appliance Consumer Action Panel (MACAP). MACAP is a group of independent consumer experts that voices consumer views at the highest levels of the major appliance industry.
- Contact MACAP only when the dealer, authorized servicer or Whirlpool have failed to resolve your problem.

Major Appliance Consumer
Action Panel
20 North Wacker Drive
Chicago, IL 60606

- MACAP will in turn inform us of your action.

*When requesting assistance, please provide: model number, serial number, date of purchase, and a complete description of the problem. This information is needed in order to better respond to your request.

KONTAKT

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Notes

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

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WHIRLPOOL® RANGE PRODUCT WARRANTY

ER001

LENGTH OF WARRANTY	WHIRLPOOL WILL PAY FOR
FULL ONE-YEAR WARRANTY From Date of Purchase	FSP® replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by an authorized Whirlpool® service company.
WHIRLPOOL WILL NOT PAY FOR	
<p>A. Service calls to:</p> <ol style="list-style-type: none"> 1. Correct the installation of the range product. 2. Instruct you how to use the range product. 3. Replace house fuses or correct house wiring or plumbing. 4. Replace owner accessible light bulbs. <p>B. Repairs when range product is used in other than normal, single-family household use.</p> <p>C. Pick up and delivery. This product is designed to be repaired in the home.</p> <p>D. Damage to range product caused by accident, misuse, fire, flood, acts of God or use of products not approved by Whirlpool.</p>	

WHIRLPOOL CORPORATION SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages so this limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Outside the United States, a different warranty may also apply. For details, please contact your franchised Whirlpool distributor or military exchange.

If you need service, first see the "Service and Assistance" section of this book. After checking "Service and Assistance," additional help can be found by calling our COOL-LINE® service assistance telephone number, **1-800-253-1301**, from anywhere in the U.S.

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Makers. Dishwashers, Built-In Ovens and Surface Units, Ranges, Microwave Ovens, Trash Compactors, Room Air Conditioners, Dehumidifiers, Automatic W

